

The Hoxton, Southwark

STARTERS

1 0 × 11

Smoked salmon, candy beetroot, horseradish cream, dill oil, rye bread F, M, G, D (GF avail)

Butternut squash & pancetta soup, crispy sage, nutmeg, sourdough roll G (GF, VG avail)

Roasted root vegetable salad, wild rocket, balsamic glaze, pumpkin seeds VG, GF, Sd, N

Confit turkey croquettes, spiced cranberry sauce D, G, E

Chicken liver parfait with rosehip gel, baked fig, toasted brioche D, G, E



Herb crusted cod, sautéed kale & chard, lemon butter Sauce GF, F, D

Roasted venison loin, crispy Brussels sprouts, roasted fingerling potatoes, damson venison jus GF, Sd

SHARING MENU E CHOOSE DISHES PER COURSE £65PP



Five spice & orange glazed duck leg, braised red cabbage, mashed potatoes, braising jus GF, Sd, D

Portobello mushrooms stuffed with farro, chestnuts, spinach, shallots with balsamic reduction, roasted fin-gerling potatoes VG, G, Sd

Morel & chestnut mushroom risotto, tarragon oil V, GF, D



Apple & blackberry crumble, vanilla gelato V, G, D Spiced chocolate cake, chantilly cream, cocoa V, G, D, E Vegan pumpkin pie, coconut yoghurt vG,G Gingerbread cheesecake, whipped coconut cream V, D Sticky toffee pudding, clotted cream V, D, E, G



Local cheese plate, minimum 10 guests £12pp

Baron Bigod, Lancashire Bomb, Stilton, fig jam, sourdough Crisp D, Sd, G

Charcuterie board, minimum 10 guests £20pp

Served with pickles, crackers, chutneys G, Sd



Vegetarian V Vegan VG Gluten-Free GF Mustard M Molluscs Mo Fish F Nuts N Dairy D Celery C Egg E Gluten G Sulphur Dioxide Sd Crustaceans Cr Soya S Sesame Se

Rate includes VAT. Please note that all menus are subject to seasonal change and 12.5% service charge.



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0 × 11 0

Lobster bisque, sherry, tarragon, garlic crouton Cr, D, G, Sd (GF avail)

Venison carpaccio, truffle oil, shaved parmesan, rocket, pomegranate seeds GF, D

Wild mushroom tart, caramelised onions, white truffle oil & thyme VG, G, Sd

Heritage beetroot & whipped goat's cheese, walnuts, maple balsamic V, GF, D, N, Sd,

Roasted scallops, shellfish butter, samphire SF, D, Cr

MAIN COURSE

Tender lamb shank braised in red wine & herbs, mashed potatoes, carrots sd, D

Seared scallop with truffle risotto, truffle oil, crispy tarragon, pecorino GF, SF, D, C, Mo





Filet of beef, red wine & porcini sauce, roasted fingerling potatoes, sautéed broccolini GF, Sd

Stuffed Acorn squash, quinoa, cranberries, kale, pecans, maple-cider glaze, roasted fingerling potatoes vG, GF, N

Pan-seared seabass, lentil Broth sautéed broccolini, lemon caper dressing GF, F



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